

RUST EN VREDE

STELLENBOSCH

Estate 2018



Appellation

Rust en Vrede, Stellenbosch

Harvest Date

15 Feb - 27 Mar 2018

Maceration

21 days

Malolactic fermentation in barrel.
22 months in French oak, 40% new.

Bottling

February 2020

Release

August 2021

Viticulturist

Dirkie Mouton

Winemaker

Coenie Snyman

Ageability

10 to 15 years
Serving temperature: 14 to 16°C

61% Cabernet Sauvignon 30% Syrah, 9% Merlot

W.O. Stellenbosch

Established in 1694, Rust en Vrede is proud to be part of a remarkable three hundred year old wine tradition. Since 1977 the Engelbrecht family has specialized in the exclusive production of red wine, with the focus on Cabernet Sauvignon and Syrah. Proprietor Jean Engelbrecht has worked to maintain Rust en Vrede as one of South Africa's premium red wine estates, with full bodied and complex wines that reflect the uniqueness of its Stellenbosch terroir. The Estate is our flagship blend of Cabernet Sauvignon, Syrah and Merlot. This wine is uniquely produced and blended in proportion to our vineyard plantings.

Climate and Soil

Mediterranean climate with very low rainfall during the 2018 vintage growing season. Rust en Vrede is a warmer microcosm in the Helderberg area. This is why we specialize in Cabernet Sauvignon and Syrah, which lend themselves to full bodied wines with powerful structure. Our north facing vineyards are planted on Tukulu soil, derived from Helderberg granite and Table Mountain sandstone with small deposits of iron stone, showing good water retention which allows for only moderate vine stress during dry years. A higher amount of sandstone allows more drainage resulting in weaker growth and more intense wines, carefully monitored and supplemented by drip irrigation.

Vintage

The vintage of 2018 was challenging as it was the fourth consecutive year of drought, with very dry conditions and water restrictions. Careful water management was essential, but the benefit of the dry weather meant very healthy vines. The dry conditions also resulted in smaller berries, which in turn provide excellent colour and flavour intensity. Cooler nights at the end of February meant longer hang time, allowing further flavour development. Despite irrigation challenges and a smaller crop, 2018 bodes very well for high quality wines.

Vinification

Made only from Estate grown grapes that are picked and sorted by hand. Each variety, harvest parcel and individual clone is vinified separately. An average of 8 tons per hectare is harvested, destemmed, crushed, and pumped into open top fermentation tanks. The must undergoes a 21-day maceration period involving a 7-day fermentation with pump-overs and manual punch-downs 2-4 times daily. Barrel maturation takes place in 100% French oak barrels (40% new, 40% 2nd fill, 20% 3rd fill), 30% in 500l & 70% in 300l barrels for 22 months.

Tasting Notes

Rich cassis and mulberry with cedar and tobacco reveal Cabernet as the backbone to the blend, after which fresh red and black cherry with black pepper spice show the Syrah component. Intense fruit flavours are layered with mocha, Christmas cake, sandalwood and leather, bringing complexity to the wine. Fresh, fruity acidity balances the firm, coating tannins, culminating in a clean, dry finish that indicates good ageing potential. Date tasted: 20 August 2021.

Analysis

Alcohol 14.81% Acidity 6.0 g/l
pH 3.52 Residual Sugar 2.0 g/l